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DESCRIPTION

METHOD FOR TREATING OF OILS AND FATS

FIELD OF THE INVENTION

The present invention relates to a method for treatment of oils and fats, in particular, relates to a method for treatment of oils and fats characterized by making it possible to reuse treated wasted oils and fats or treated discharged oils and fats not depending on the amount of saturated fatty acid·unsaturated fatty acid.

DESCRIPTION OF THE PRIOR ART

Presently, there are many sorts of wasted oils and fats in Japan. For example, tallow, bovine born oil, bovine internal organ oil, lard, pig bone oil, pig internal organ oil, chicken oils and fats, residue oil formed at a refining process of animal oils and fats or vegetable oils and fats, animal foots oil or vegetable foots oil formed from rendering animal oils and fats or vegetable oils and fats, strong alkaline dark oil formed at a treating process of a foots oil, various wasted animal oils and fats or vegetable oils and fats discharged from a food processing factory, waste oils and fats discharged from a production process of purified oil for food as a by-product, for example, discharged oil generally called as "oil foots" at a producing process of beans oil, rapeseed oil or corn oil or waste foods oil such as waste oil from deep-fried food processing. Nowadays, it is said that the total amount of these waste oils for a year is more than 10 million tons or more than 20 million tons.

Further, from the occurrence of mad cow disease, it became necessary to treat and burn up bovine-originated oils and fats separately from other oils and fats. However, since the calories of bovine-originated oils and fats is high, the durability of a burning furnace becomes a problem and safe burning of it cannot be expected. Therefore, it was necessary